

Forest IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (53.6%) | 80 % | 5 |
| Grain | Pilzneński | 2 kg (35.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 60 % | 3 |
| Grain | Słód zakwaszający | 0.2 kg (3.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Sabro | 10 g | 60 min | 13.9 % |
| Boil | Citra | 30 g | 30 min | 12.2 % |
| Whirlpool | Sabro | 10 g | 6 min | 13.9 % |
| Whirlpool | Citra | 20 g | 6 min | 12.2 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12.2 % |
| Dry Hop | Sabro | 10 g | 2 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Flavor | Pędy świerka | 140 g | Boil | 30 min |
| Flavor | Pędy świerka | 60 g | Boil | 1 min |